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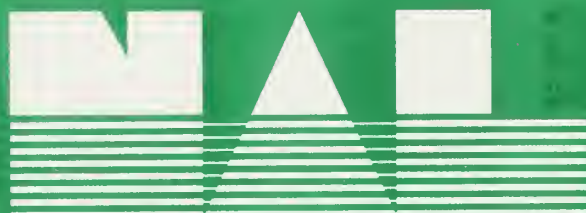
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UNITED STATES STANDARDS


for grades of

CHILI SAUCE



EFFECTIVE OCTOBER 20, 1953

First Issue



This is the first issue of the United States Standards for Grades of Chili Sauce. These standards are issued by the Department after careful consideration of all data and view submitted.

These standards were published in the Federal Register of September 19, 1953 (18 F. R. 5621) and recodified in the Federal Register of December 9, 1953 (18 F. R. 8075) -- Section 52.2201 was amended (22 F. R. 3535) to become effective July 1, 1957.

As in the case of other standards for processed fruits and vegetables, these standards are designed to serve as a convenient basis for sales, for establishing quality control programs, and for determining loan values. They will also serve as a basis for the inspection of this commodity by Federal inspection service, which is available for the inspection of other processed products as well.

The Department welcomes suggestions which might aid in improving these standards in future revisions. Comments may be submitted to, and copies of these standards obtained from:

Chief, Processed Products Standardization
and Inspection Branch
Fruit and Vegetable Division
Agricultural Marketing Service
United States Department of Agriculture
Washington 25, D. C.

UNITED STATES STANDARDS FOR GRADES OF CHILI SAUCE ¹

Effective October 20, 1953

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PRODUCT DESCRIPTION AND GRADES

§ 52.2191 *Product description.* Chili sauce is the product prepared from mature, clean, sound, tomatoes of the red or reddish varieties which are peeled and chopped or crushed, or all (or a portion) of the tomatoes may be chopped, crushed, or macerated and the peelings screened out in a manner so that at least a substantial portion of the seed remains in the product, to which are added salt, spices, vinegar, nutritive sweetening ingredients, and to which may be added vegetable flavoring ingredients such as chopped onion,

chopped green or red pepper, chopped green tomatoes, chopped celery, and sweet pickle relish in such quantities as will not materially alter the appearance of the product with respect to the predominance of the tomato ingredient, and any other ingredients permissible under the provisions of the Federal Food, Drug, and Cosmetic Act. The chili sauce is processed in accordance with good commercial practice; is packed in hermetically sealed containers; and is sufficiently processed by heat, before or after sealing, to assure preservation of the product. The refractive index of the filtrate of the chili sauce at 20 degrees C. is not less than 1.3784.

§ 52.2192 *Grades of chili sauce.* (a) "U. S. Grade A" or "U. S. Fancy" is the quality of chili sauce that possesses a good color; that possesses a good consistency; that possesses a good character; that is practically free from defects; that possesses a good flavor; and that scores not less than 85 points when scored in accordance with the scoring system outlined in this subpart: *Provided*, That the chili sauce may score not less than 14 points on the factor of character if the total score is not less than 85 points.

(b) "U. S. Grade C" or "U. S. Standard" is the quality of chili sauce that possesses a fairly good color; that possesses a fairly good consistency; that possesses a fairly good character; that is fairly free from defects; that possesses a fairly good flavor; and that scores not less than 70 points when scored in accordance with the scoring system outlined in this subpart.

¹ The requirements of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act.

(c) "Substandard" is the quality of chili sauce that fails to meet the requirements of "U. S. Grade C" or "U. S. Standard."

FILL OF CONTAINER

§ 52.2193 *Recommended fill of container for chili sauce.* The recommended fill of container is not incorporated in the grades of the finished product since fill of container, as such, is not a factor of quality for the purposes of these grades. It is recommended that each container of chili sauce be filled as full as practicable without impairment of quality and that the product occupy not less than 90 percent of the capacity of the container.

FACTORS OF QUALITY

§ 52.2194 *Ascertaining the grade.* (a) The grade of the chili sauce is ascertained by considering, in conjunction with the requirements of the respective grade, the respective ratings for the factors of color, consistency, character, absence of defects, and flavor. The relative importance of each factor which is scored is expressed numerically on the scale of 100. The maximum number of points that may be given for each such factor is:

Factors:	Points
Color.....	20
Consistency.....	20
Character.....	20
Absence of defects.....	20
Flavor.....	20
Total score.....	100

§ 52.2195 *Ascertaining the rating for the factors which are scored.* The essential variations within each factor which is scored are so described that the value may be ascertained for each factor and expressed numerically. The numerical range within each factor which is scored is inclusive (for example, "17 to 20 points" means 17, 18, 19, and 20 points).

§ 52.2196 *Color*—(a) (A) *classification.* Chili sauce that possesses a good color may be given a score of 17 to 20 points. "Good color" means that the color of the chili sauce is bright; the

color of the tomato ingredient is predominant and characteristic of properly prepared, well ripened, properly processed tomatoes; and that the added seasoning ingredients do not materially detract from the appearance of the product.

(b) (C) *classification.* If the chili sauce possesses a fairly good color, a score of 14 to 16 points may be given. Chili sauce that scores in this classification shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a limiting rule). "Fairly good color" means that the color of the chili sauce may be slightly dull but not off color; the color of the tomato ingredient is characteristic of properly prepared, fairly well ripened, properly processed tomatoes; and that the added seasoning ingredients do not seriously detract from the appearance of the product.

(c) (SStd) *classification.* Chili sauce that fails to meet the requirements of paragraph (b) of this section may be given a score of 0 to 13 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

§ 52.2197 *Consistency*—(a) (A) *classification.* Chili sauce that possesses a good consistency may be given a score of 17 to 20 points. "Good consistency" means that the chili sauce is heavy bodied and when emptied from the container to a flat surface forms a moderately mounded mass and shows not more than a slight separation of free liquid at the edges of the mass.

(b) (C) *classification.* If the chili sauce possesses only a fairly good consistency a score of 14 to 16 points may be given. Chili sauce that falls into this classification shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a limiting rule). "Fairly good consistency" means that the chili sauce, when emptied from the container to a flat surface, may tend to level itself, or may show a moderate separation of free liquid at the edges of the mass, but is not excessively stiff or excessively liquid.

(c) (*SStd*) *classification*. Chili sauce that fails to meet the requirements of paragraph (b) of this section may be given a score of 0 to 13 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

§ 52.2198 *Character* — (a) *General*. The factor of character refers to the degree of disintegration of the tomatoes and the tenderness and texture of the onion, celery, pickle relish, or other similar ingredients.

(b) (*A*) *classification*. Chili sauce that possesses a good character may be given a score of 17 to 20 points. "Good character" means that the product does not have a finely comminuted appearance and that the onion, celery, pickle relish, and other similar ingredients are tender, reasonably firm, or crisp in texture.

(c) (*C*) *classification*. If the chili sauce possesses a fairly good character a score of 14 to 16 points may be given. "Fairly good character" means that the product may be finely comminuted and that the other vegetable ingredients may be only fairly tender.

(d) (*SStd*) *classification*. Chili sauce that fails to meet the requirements of paragraph (c) of this section may be given a score of 0 to 13 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

§ 52.2199 *Absence of defects*—(a) *General*. The factor of absence of defects refers to the degree of freedom from

dark specks or scale-like particles, discolored seeds or pieces of abnormally discolored ingredients, tomato peel, and other defects.

(b) (*A*) *classification*. Chili sauce that is practically free from defects may be given a score of 17 to 20 points. "Practically free from defects" means that any defects present do not more than slightly affect the appearance or eating quality of the product.

(c) (*C*) *classification*. If the chili sauce is fairly free from defects, a score of 14 to 16 points may be given. Chili sauce that falls into this classification shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a limiting rule). "Fairly free from defects" means that any defects present may be noticeable but are not so large, so numerous, or so prominent as to seriously affect the appearance or eating quality of the product.

(d) (*SStd*) *classification*. Chili sauce that fails to meet the requirements of paragraph (c) of this section may be given a score of 0 to 13 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

§ 52.2200 *Flavor*—(a) (*A*) *classification*. Chili sauce that possesses a good flavor may be given a score of 17 to 20 points. "Good flavor" means a good distinct flavor characteristic of chili sauce properly prepared from good quality ingredients. Such flavor is free from scorching or any objectionable flavor of any kind.

SCORE SHEET

§ 52.2202 *Score sheet for chili sauce.*

(b) (C) *classification.* If the chili sauce possesses a fairly good flavor, a score of 14 to 16 points may be given. Chili sauce that falls into this classification shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a limiting rule). "Fairly good flavor" means that the product may be lacking in good characteristic flavor, but is free from objectionable or off-flavors of any kind.

(c) (SStd) *classification.* Chili sauce that fails to meet the requirements of paragraph (b) of this section may be given a score of 0 to 13 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

LOT INSPECTION AND CERTIFICATION

§ 52.2201 *Ascertaining the grade of a lot.* The grade of a lot of chili sauce covered by these standards is determined by the procedures set forth in the Regulations Governing Inspection and Certification of Processed Fruits and Vegetables, Processed Products Thereof, and Certain Other Processed Food Products (§§ 52.1 through 52.87; 22 F. R. 3535).

Type of container.....		
Container size.....		
Label.....		
Net weight or volume.....		
Refractive index.....		
Vacuum readings.....		
Factors	Score points	
Color.....	20	{ (A) 17-20 (C) ¹ 14-16 (SStd) ¹ 0-13
Consistency.....	20	{ (A) 17-20 (C) ¹ 14-16 (SStd) ¹ 0-13
Character.....	20	{ (A) 17-20 (C) 14-16 (SStd) ¹ 0-13
Absence of defects.....	20	{ (A) 17-20 (C) ¹ 14-16 (SStd) ¹ 0-13
Flavor.....	20	{ (A) 17-20 (C) ¹ 14-16 (SStd) ¹ 0-13
Total score.....	100	
Normal flavor and odor.....		
Grade.....		

¹ Indicates limiting rule.

Recodified in the Federal Register of December 9, 1953 (18 F. R. 8075)
Section 52.2201 amended May 22, 1957 (22 F. R. 3535)

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